



SL300ES Meat Slicer

This manual contains important information regarding your *Admiral Craft* unit. Please read this manual thoroughly prior to equipment set-up, operation and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty. MUST READ!!!

WARNINGS

- Keep hands away from blade and moving parts
- Do not use the meat slicer for frozen food, boned meat, fish or anything other than foodstuffs.
- This machine is not suitable for cutting cheese.
- Do not use machine with wet hands or bare feet.
- Do not use extension cables
- Do not immerse unit, cord or plug in liquid at any time
- Unplug cord from outlet when not in use and before cleaning. Make sure the graduated knob is in “0” position.
- Plug only into a 3-hole grounded electrical outlet
- Do not operate unattended
- Do not use this unit for anything other than intended use
- Do not use outdoors
- Keep children and animals away from unit
- Always operate on a firm, dry and level surface at least 12” from walls or any other obstruction
- Do not use unit with a damaged cord or plug, in the event the appliance malfunctions, or has been damaged in any manner
- Any incorrect installation, alterations, adjustments and/or improper maintenance can lead to property loss and injury. All repairs should be done by authorized professionals only
- Ensure that the power supply you are using is adequate for continual usage and the voltage is correct.
- Do not use device when, after it has been sharpened numerous times, the diameter of the blade has become 10 mm thinner.

***In the case of prolonged use of the food slicer or a motor block, the thermic safeguard in the motor is activated. The motor stops automatically; at this point the machine must be turned off. Check that the warning light is turned off. Give the motor time to cool down before using again.**

TO USE

1. Unwrap and place machine with the On/Off switch so that it is in front of the operator.
2. Regulate the thickness of the slice desired by turning the graduated knob.
3. Switch on to activate the blade.
4. Place the food to be sliced on the sliding carriage (pushing against the food holder arm) facing the blade, making sure that the food is resting against the movable bulkhead.
5. After use, turn the graduated knob back to position “0”. The food grip should not be removed unless the shape and size of the food does not allow its use.

***Only for model 250ES or 300ES if the sharpener is not mounted, proceed as follows:**

- **Place the sharpener in its support**
- **Tighten the safety screw**
- **Block the knob**

CLEANING

1. To maintain cleanliness and increase service life, the machine should be cleaned daily.
2. Before cleaning or attempting to move food slicer, unplug from outlet.
3. Wipe the entire machine and all parts with a clean soft cloth using ordinary neutral detergents. Use soft cloths for drying.
4. When the sliding food tray moves with difficulty, lift the food slicer and place on its side. Carefully clean the cylindrical sliding bar and lubricate with Vaseline oil.
5. Remove knife guard periodically, unscrewing the screw (in the center of the knife guard) then clean both the blade and the inside of the knife guard with alcohol.

NOTE - If the knife transmission belt slips, the correct tension can be achieved (This can be seen when the rotation of the cutting blade can be stopped while cutting). Please see the following:

- Approach the regulating organs on the bottom
- Loosen the bolt on the tension belt screws then turn the screws in a clockwise direction to achieve correct tension of the belt
- Tighten the bolt on the screws

BLADE SHARPENING

Note - The blade is highly resistant, normally needing to be sharpened about once a year when used regularly.

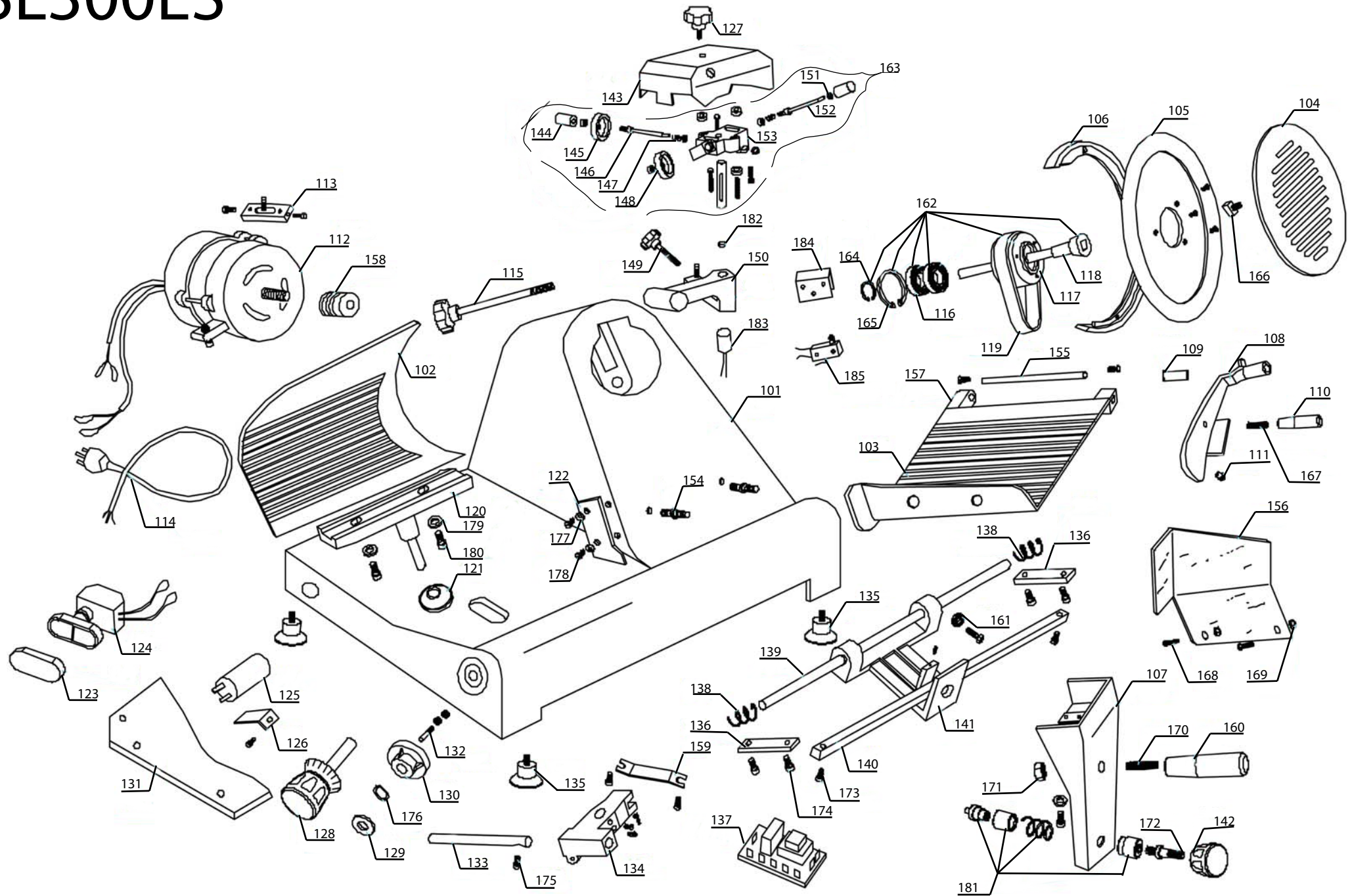
Should the blade become blunt or dull, please see the following:

- Unplug the unit
- Check that the movable bulkhead is closed (graduated knob in position “0”)
- Carefully clean the part of the blade sharpened
- Reinsert the plug
- Loosen the locking knob on the sharpener group
- Raise the sharpener group, turning it by 140 degrees so that both grinding wheels are in working position
- Lower the sharpener group until it locks. During this procedure, press button to bring the sharpening wheel

into contact with the cutting edge of the blade

- Secure the group by turning the locking knob
- Set the bulkhead by turning the graduated knob to no.2
- Switch on, letting the blade turn for 1-2 minutes. When the blade is still, check to see if any burr has formed on the edge
- After having verified the presence of burr, switch on and gently press button for about 3 seconds to remove the burr produced during sharpening in (in this last phase both grinding wheels should be working)
- Turn the graduated knob back to position "0"
- After sharpening, move the sharpener group back to its original position, clean the edge of the blade and the grinding wheels with alcohol
- After several sharpening operations, the grinding wheels should be cleaned with a brush to remove traces of alcohol

SL300ES



Meat Slicer - SL300ES

Reference Number	Part Number	Description
101		Encloser
102		Active Clapboard
103		Food Salver
104	SL3-104	Blade Guard Disc
105	SL3-105	Blade
106		Blade Guarding Ring
107		Tray Bracket
108	SL3-108	Food Fixed Arm
109		Fixed-Arm Bushing
110		Handle
111		Plastic Granule
112	SL3-112	Motor
113		Motor Briquetting
114	SL3-114	Power Line
115	SL3-115	Blade Guard Bolts
116		Ball Bearing 6204
117		Belt Wheel
118		Pin of Belt Wheel
119	SL3-119	BeltSV.400
120		Supporting Base
121		Cable Jacket
122		Mearscraper
124	SL3-124	Button Switch and Mulch
125		Capacitor
126		Capacitor Retainer
127		Screw of Oriented Staff
128		Knob with Scale
129		Spring Gasket
130	SL3-130	Cam300 and Osculant Pin
131		Motherboard
133		Sliding Axle
134		Slider
135	SL3-135	Rubber Foot
136		Sliding Axle Briquetting
137	SL3-137	Relay
138		Spring of Sliding Axle
139		Towing Bracket Sliding Axle
140		Quadrate Axis
141		Towing Bracket
142	SL3-142	Button of Towing Bracket
143		Sharpener Mulch
144		Button
145	SL3-145	Fine Grinding Wheel 45
146		Pin of Burr Cleaning Wheel
147		Spring of Burr Cleaning Wheel
148	SL3-148	Crude Grinding wheel 45
149	SL3-149	Sharpener Tighten Knob

Reference Number	Part Number	Description
150		Supporting Base of Outer Ring
151		4.751 Wheel
152		Pin of Rubbing Stone
153		Sharpener Base of Subassembly
154		Pin of Blade Guarding Ring
155		Pin of Food Tray
156	SL3-156	Meat Blocking Board
157		Bracket of Sliding Axle
158		Small Belt Wheel of Motor
159		Slide Transmitting Wheel
160		Towing Bracket Handle
161		Sliding Axle 608
162	SL3-162	Belt Wheel Setting
163		Sharpener Setting
164		Spring Washer
165		Spring Washer 2
166		Nut
167		Screw
168		Screw
169		Nut
170		Screw
171		Nut
172		Screw
173		Screw
174		Screw
175		Screw
176		Spring Washer
177		Washer
178		Screw
179		Washer
180		Screw
185	SL3-185	Microswitch
186	SL3-186	Bottom Plate

VER811

ACE Electrical Equipment One Year Warranty

ACE warrants its equipment against defects in materials and workmanship, subject to the following conditions: This warranty applies to the original owner only, and is not assignable.

ACE Electrical Equipment is warranted for one year, effective from the date of purchase by the original owner. A copy of the original receipt or other proof of purchase is required to obtain warranty coverage.

Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, at ACE's discretion, such product will be repaired, replaced with a refurbished unit, or replaced with a new unit by ACE, after defective unit has been inspected and defect has been confirmed. ACE does not assume any liability for extended delays in replacing any item beyond its control. This warranty does not apply to rubber and non-metallic synthetic parts where usage, wear, or lack of preventative maintenance may create abnormal replacement rates, and these parts are excluded from this limited warranty.

This warranty covers products shipped into the 48 contiguous United States, Hawaii, and metropolitan areas of Alaska and Canada. Warranty coverage on products used outside the 48 contiguous United States, Hawaii and metropolitan areas of Alaska and Canada may vary. Contact ACE for details at 1-800-223-7750

The following conditions are not covered by warranty:

- Equipment failure relating to improper installation, improper utility connection or supply and problems due to improper ventilation.
- Equipment that has not properly been maintained, damage for improper cleaning, and water damage to controls.
- Equipment that has not been used in an appropriate manner, or has been subject to misuse, neglect, abuse, accident, alteration, negligence, damage during transit, delivery or installation, fire, flood, riot, or act of God.
- Equipment that has the model number or serial number removed or altered.
- Equipment on which the security seal has been broken.

If the equipment has been changed, altered, modified, or repaired without express written permission from ACE, then the manufacturer shall not be liable for any damages to any person or to any property, which may result from the use of this equipment thereafter.

This equipment is intended for commercial use only. Warranty is void if equipment is used in other than a commercial application.

In the event your repair is not covered under the stated warranty provisions, parts are available by calling 1-800-223-7750. Equipment not covered by repair should be picked up from our warehouse facility within 10 business days from notification date. Any and all arrangements and expenses for the return of this merchandise is your responsibility.

“THE FOREGOING WARRANTY IS IN LIEU OF ANY AND ALL WARRANTIES EXPRESSED OR IMPLIED INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSES AND CONSTITUTES THE ENTIRE LIABILITY OF ACE. IN NO EVENT DOES THE LIMITED WARRANTY EXTEND BEYOND THE TERMS STATED HEREIN.”

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